AMENDMENTS TO THE CLAIMS

Please amend the claims as follows:

LISTING OF CLAIMS:

Claim 1 – 6 (Cancelled).

Claim 7. (Currently amended) A process for the production of levodione, which comprises contacting ketoisophorone with an enzyme derived from *Candida* or *Zygosaccharomyces* which has enone reductase activity, wherein the enzyme is characterized by the following physico-chemical properties:

(a) molecular mass: 61,300[[+]]±5,000 Da as determined by [[qel]] gel filtration;

(b) co-factor: NADPH and NADH;

(c) substrate specificity: active on α,β-unsaturated ketones;

(d) optimum temperature: 55-60° C at pH 7.4; and

(e) optimum pH: pH 4.5-8.5,

in the presence of NADPH or NADH and isolating the resulting levodione from the reaction mixture.

Claim 8. (Cancelled).

Claim 9. (Previously presented) The process of claim 7, wherein the ketoisophorone is contacted with the enzyme at pH values in the range of from 5.0 to 8.0 and at a temperature in the range of from 20 to 60° C. for 15 minutes to 48 hours.

Claim 10. (Previously presented) The process of claim 7, wherein the enzyme is derived from *Candida*.

Claim 11. (Previously presented) The process of claim 10, wherein the enzyme derived from *Candida* is derived from *Candida kefyr*.

Claim 12. (Previously presented) The process of claim 11, wherein the enzyme derived from *Candida kefyr* is derived from *Candida kefyr* IFO 0960.

Claim 13. (Previously presented) The process according to claim 7, wherein the enzyme is a polypeptide having the amino acid sequence shown in SEQ ID NO: 2 or is encoded by a polynucleotide that is at least 90% identical to a polynucleotide that encodes the polypeptide having the amino acid sequence shown in SEQ ID NO: 2 and has enone reductase activity.

Claim 14. (Previously presented) The process according to claim 7, wherein the enzyme is a polypeptide having the amino acid sequence shown in SEQ ID NO: 2.

Claim 15. (Previously presented) A process of claim 7, wherein ketoisophorone is contacted with the enzyme at pH values in the range of from 4.5 to 8.5 and at a temperature in the range of 10 to 60°C for 5 minutes to 72 hours.